

**PATTERSON'S STRAWBERRIES**

**Pick Your Own**  
\$5.00 per 4 qt. basket

**Already picked berries available**

**Field Is Open**  
Expect 4 weeks of good picking from healthy plants grown on plastic covered raised beds

**Mon.-Sat.**  
8 a.m.-8 p.m.  
**Closed Sunday**  
704/636-6635  
704/857-5242

Located on Hwy. 150 approx. 10 miles east of Mooresville toward Salisbury



**She discovered a happier kitchen when we changed her cabinet doors.**

Just this single change was enough to brighten the kitchen so that everything looked like new. And yet the cost was 50% below that of a completely new kitchen!

Our present cabinets are sturdy, we can replace all doors, drawer fronts and cover all exposed areas with matching materials. And because we know our job, we complete the work in just a few days.

| CALL OR COME BY OUR SHOWROOM SOON | LOWE'S    |
|-----------------------------------|-----------|
| 1-77                              | THYME SQ. |
| EXIT 36                           | HWY. 150  |
|                                   | HWY. 21   |

Credit Terms Arranged

"Duraback concept will give you substantial savings and a beautiful SOLID OAK RAISED PANEL DOORS & DRAWER FRONTS with Today's Look and Styling."

**KITCHEN DESIGN BY COX, INC.**  
Thyme Square, Hwy. 150, Mooresville, 663-0156

## Weekend in the Village 5K Road Race & Iredell Memorial Hospital's Junior Weekend in the Village Road Race

**Date:** Saturday, May 4 **Time:** 5 p.m.  
**Course:** Through Downtown Statesville  
**Entry Fee:** \$10 on race day

**Awards:** Weekend in the Village Road Race  
First three men & women overall; first, second, and third in each age division -- (20-24), (25-29), (30-34), (35-39), (40-44), (45-49), (50-54), and (55 & over)  
**Junior Weekend in the Village Road Race**  
First three finishers in each age division\*  
1) One-Mile Run -- (6 & under), (7-8), (9-10), and (11-12)  
2) 5K Run -- (13 & under), (14-15), (16-17), and (18-19)  
\* Please note: Children over the age of 12 may not enter the One-Mile Run.  
Children age 12 and under may enter either event, but not both.

**T-Shirts:** To all who enter.  
**Late Registration:** 3-4 p.m., Mitchell Community College Student Union Building.

(No confirmation will be mailed. Please retain the above information.)

**Entry Form**  
**Weekend in the Village 5K Road Race**  
**Iredell Memorial Hospital's Junior Weekend in the Village Road Race**

Name \_\_\_\_\_ Male \_\_\_\_\_ Female \_\_\_\_\_  
Last First Middle

Address \_\_\_\_\_  
Street, Route, or P.O. Box

City, State, and Zip Code \_\_\_\_\_

Distance (Check one only) One-Mile (must be 12 and under) \_\_\_\_\_ 5K \_\_\_\_\_

Telephone Number(s): Home \_\_\_\_\_ Business \_\_\_\_\_

**Waiver**  
This is to certify that I, fully aware of the dangers involved in middle distance road running, am in proper physical condition to participate in the above race and I waive for myself, my heirs, and assigns, any and all claims against the City of Statesville, Iredell Memorial Hospital, Weekend in the Village Board of Directors and any other sponsor or promoter for any injury that may result directly or indirectly from my participation. I further state that I would have no objection should my name or picture be used in connection with any public account of the race.

Signed (Parent or Guardian if runner under 18) \_\_\_\_\_ Runner \_\_\_\_\_  
Bring this entry form on race day

## Plain Old Grits, A Favorite Southern Dish, Transformed Into A Spectacular Fancy Dessert

Martha White's 1991 World Grits Festival Recipe Contest winners have been selected!

Top honors and \$1,000 went to Lea Hill of Newberry, S.C. for her imaginative recipe, GritsCream.

"GritsCream caught the judges' attention because of its great versatility and simple elegance," said Linda Carman, consumer affairs director for Martha White Foods. "This easy recipe shows that plain old grits can be transformed into a spectacular, fancy

### Deaf Awareness Day Set May 5 At Carowinds

Carowinds 17th Annual Deaf Awareness Day on May 5, will feature the well-known satire of J. Charlie McKinney and Alan R. Bardwilek as well as additional events planned exclusively for the deaf community.

McKinney and Bardwilek's theatre company, CHALB Productions, is one of a very few in America presenting plays in sign language that are created, produced, directed and performed entirely by deaf individuals.

Special events on Deaf Awareness Day include musical entertainment by Hand Made, Lenior-Rhine Sign Troupe, Joyful Hands of Gardner-Webb College and magician Jim Purcell of Magic Man Productions, as well as special interest displays located throughout the Carowinds bandshell.

Interpreters will be provided at Carowinds own live shows, including the park's newest attraction, "It's Magic." Interpreters will also be located throughout the park to assist guests.

### Michael Hadden Enlists In U.S. Air Force

Michael J. Hadden, son of James and Catherine Hadden of Mooresville, has enlisted in the United States Air Force, according to Technical Sergeant Russell, the local AF recruiter.

Upon successfully completing basic training at Lackland Air Force Base, near San Antonio, Tex., Hadden will receive technical training in his designated career area.

Hadden, a 1990 graduate of Mooresville Senior High School, will earn credit towards an associate degree in applied science through the Community College of the Air Force while attending basic and technical training schools.

dessert."

To prepare the sublime, creamy mixture, simply cook quick grits in half and half, a little sugar, pinch of salt and vanilla.

The \$500 first prize in the main dishes category went to Mary Louise Lever of Rome, Ga., who made her grits a trendy Southwestern experience. She flavored

Grits with a lively jalapeno jack cheese and cooked chicken. Mary Louise also suggests using smoked or grilled chicken for extra flavor. The warm grits and chicken are topped with a cooling tomato salsa flecked with fresh cilantro.

Flora Watson of Oviedo, Fla., complemented grits with artichoke hearts, Parmesan cheese and smokey bacon to earn first prize in the side dishes category.

Grits with Artichokes and Bacon adds hardy flavor to simply prepared meats and chicken. Southern Blush captured the first prize in the desserts category. Janine Farrar of Elgin, S.C., created this attractive pudding with classic peach melba flavors. The chilled dessert does indeed blush with raspberry puree and is served with sweet peach slices.

This year's grits contest was the biggest to date. Creative grits cooks from all over the South mailed hundreds of entries to the Martha White Kitchen. The range of cooking styles and flavors proved that grits are great for any meal -- breakfast, lunch or supper.

Martha White Foods sponsors the contest in conjunction with the World Grits Festival of St. George, S.C. This year's festival was held in St. George April 19-21 when thousands came to St. George to pay homage to grits. At the festival people visited the working grits mill, saw the queen of grits and enjoyed the grits parade.

**GritsCream**  
2 1/2 cups half and half  
1/2 cup quick grits  
2 tablespoons sugar  
1/4 teaspoon salt  
1 teaspoon vanilla extract

Combine half and half, grits, sugar and salt in medium saucepan. Bring to a boil over medium heat, stirring constantly, about 8 minutes. Reduce heat and cook until thickened, stirring constantly, about 5 minutes. Stir in vanilla. Serve warm. Makes 6 servings.

Serving suggestions: Serve with fresh fruits such as peach slices, strawberries or raspberries. Stir in chopped nuts, raisins or currants. Sprinkle with cinnamon or nutmeg.

**Easy Sante Fe Chicken Cheese Grits**

1 cup chopped, seeded tomatoes  
1/4 cup chopped onions  
3 tablespoons chopped fresh cilantro or parsley  
1 tablespoon balsamic or wine vinegar

1 can (14 1/2 ounces) chicken broth  
1/4 cup quick grits  
1/4 teaspoon garlic powder  
2 cups (8 ounces) grated Monterey Jack cheese with jalapeno peppers

1 cup chopped cooked chicken  
Combine tomatoes, onions, vinegar and cilantro in small bowl; set aside. Tomato relish may be made in advance and refrigerated.

Combine broth and enough water in measuring cup to equal 3 cups liquid. Pour into medium saucepan and bring to a boil. Stir in grits and garlic powder; return to boil. Cover, reduce heat and cook 5 minutes, stirring occasionally. Stir in cheese and chicken, cooking 1 minute longer until cheese is melted and chicken is heated through. Pour

into shallow 2-quart serving dish. Serve immediately with tomato relish. Makes 4 to 6 servings.

**Artichokes and Bacon**  
2 cans (14 1/2 ounces each) chicken broth  
1 cup quick grits  
2 tablespoons butter or margarine  
1 cup grated Parmesan cheese  
6 slices bacon, cooked and crumbled

1 can (about 14 ounces) artichoke hearts, drained and coarsely chopped  
3 tablespoons sour cream  
2 eggs, beaten  
1 clove garlic, minced  
1/4 teaspoon cayenne pepper

Preheat oven to 375 degrees F. Grease a 2-quart baking dish; set aside. Combine chicken broth and enough water in measuring cup to equal 4 cups liquid. Pour into large saucepan and bring to a boil. Stir in grits; return to boil. Cover, reduce heat and cook 5 minutes, stirring occasionally.

Stir in butter, cheese, bacon, artichoke hearts, sour cream, eggs, garlic and cayenne pepper. Pour into prepared baking dish. Bake 45 minutes. Makes 6 to 8 servings.

**Southern Blush**  
1 package (16 ounces) frozen peach slices, thawed  
1 package (10 ounces) frozen red peach slices

raspberries in light syrup, thawed  
3 cup cups milk  
1/4 cup quick grits  
1/4 cup sugar  
1 egg, beaten  
Fresh mint sprigs, (optional)

Puree raspberries in blender and strain through mesh sieve to remove seeds; set aside. Drain peach slices; set 12 slices aside for garnish. Chop remaining peach slices; set aside. Combine milk, grits and sugar in medium saucepan. Bring to a boil over medium heat, stirring constantly, about 8 minutes. Reduce heat and cook until thickened, stirring constantly, about 3 to 5 minutes. Whisk a small amount of hot grits into beaten egg. Whisk egg mixture into grits. Cook, stirring constantly, about 3 minutes. Stir in chopped peaches and 3 tablespoons of the raspberry puree. Pour into 9x13x2-inch baking dish; spread evenly. Cover with plastic wrap and chill.

To serve, slice grits pudding into 12 squares. Place about 3 tablespoons raspberry puree on dessert plates, swirling plate gently to cover. Place a grits square in center of each dessert plate. Garnish with reserved peach slices and mint sprigs, if desired. Serve immediately. Makes 12 servings.



GritsCream, Hail's \$1,000 winning creation

## CARPET SALE

**FREE Installation**

**200 Carpet Samples**

**TO SELECT FROM**

**Gibson Bros Furniture Inc.**  
279 N. Main St.  
Ph. 664-1712

## AUCTION & YARD SALE

**10:00 A.M. SATURDAY, MAY 4, 1991 7:00 A.M.**

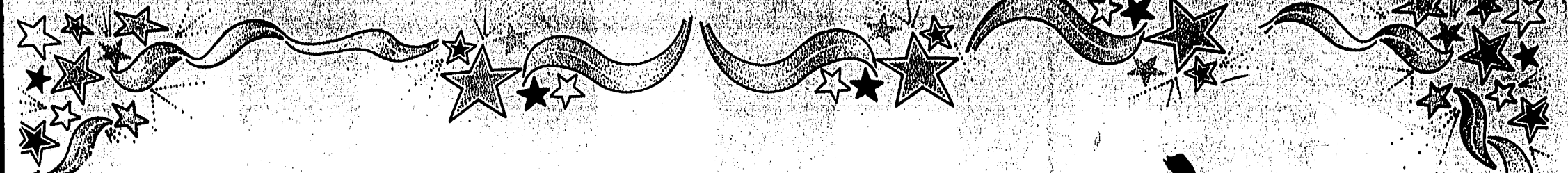
**3 Trailer Loads To Sell**

**MT. ZION UNITED METHODIST CHURCH**  
**19600 Zion Street, Cornelius, N.C.**  
**Rick Cox, Auctioneer No. 939**

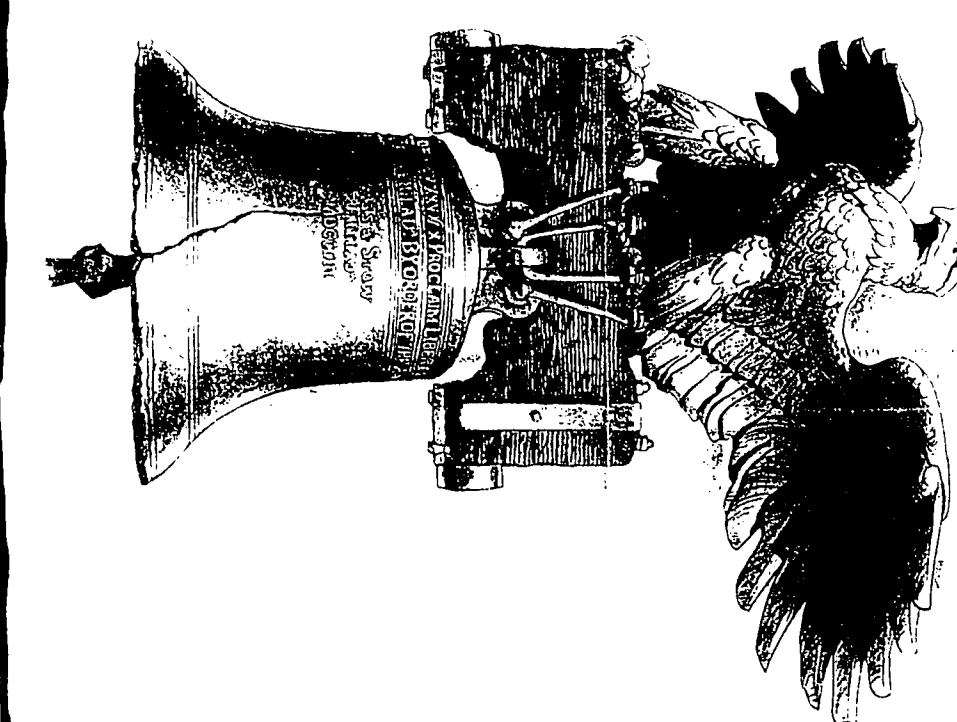
HOUSEHOLD GOODS • CARS, BOATS • TOYS  
FURNITURE • APPLIANCES • ETC.

ALSO  
CRAFTS • BAKED GOODS • CONCESSIONS  
HOT FOOD • BEVERAGES

Sponsored by & Proceeds to:  
Boy Scouts Troop No. 10 Mt. Zion United Methodist Church



**The Aisle Pawn Shop**  
**Big Daddy's**  
**B. K. Faichilde**  
**The Brawley Co.**  
**Brothers Tire Sales & Car Wash**  
**Carolina Tire**  
**Cavin Funeral Home**  
**Citizens Savings & Loan Association**  
**CK Federal Savings Bank**  
**ERA-ABJ Realty**  
**Fat Boys Restaurant**  
**Feimster's Jewelers Ltd.**  
**Floyd Greene Realty**  
**G & S Contracting Inc.**  
**Gibson Bros.**  
**Griffin Insurance Agency**  
**Heilig Meyers Furniture**  
**Jeans Hallmark Shop**  
**Lake Country Gallery**  
**Lake Norman Chrysler-Plymouth-Dodge**  
**Lake Norman Mini Storage**  
**Lakeside Cable TV, Inc.**  
**Landmark Galleries**  
**Little Spaghetti House**  
**Loves of Mooresville**  
**Magic Rentals**  
**Martin Office Supply**



**Welcome Home VETERANS**  
**Parade & Rally**  
**May 5**  
**Parade: 1:30 P.M.**  
**Rally: 3:00 P.M.**  
(down Center Ave. from Church St. to Mooresville Stadium)  
(Mooresville Stadium)



## Your Pride Is Showing!

**Mayflower Restaurant**  
**Mecklenburg Gazette & Mooresville Tribune**  
**The Medicine Shoppe**  
**Merle Norman Studio**  
**McDonald's**  
**Moor Lanes, Inc.**  
**Mooresville Federal Savings & Loan Association**  
**Mooresville Ford-Mercury**  
**Mooresville Ice Cream Co., Inc.**  
**Mooresville-South Iredell Chamber of Commerce**  
**Neil Funeral Home**  
**North Mecklenburg Plumbing and Appliance**  
**Overcash Electric**  
**Quality Litho Services**  
**The Ratters Restaurant**  
**Randy Marion GEO, Chevrolet, Pontiac, Buick**  
**Setzer's Jewelry & Music Store**  
**Smith Hollis Marine**  
**Statesville Ford Lincoln Mercury**  
**Tar Heel Hardware**  
**Teeter Insurance**  
**Town of Mooresville**  
**Wal-Mart**  
**Western Steer**  
**What-A-Burger**  
**Whip 1350 AM**  
**Wise Florist**

